

In the specification:

The Paragraph beginning at line 2 of page 1 has been amended as follows:

Liquid fatty component containing composition

BACKGROUND AND SUMMARY OF THE INVENTION

The present invention concerns an organogel containing composition, the organogel being largely composed of a liquid fatty component and a mixture of sterols.

The Paragraph beginning at line 8 of page 11 has been amended as follows:

DETAILED DESCRIPTION OF THE INVENTION

From a nutritional point of view, it is desired that in food products as little saturated fat (saturated fatty acid groups containing triglycerides) are present. Therefore, in these days, it is often desired to use untreated oils and fats having a high amount of unsaturated fatty acid groups. Such oils, however, are very often pourable at room temperature and therefore less suited for use in products that should have some firmness, such as spreads, dressings, mayonnaise and even squeezable margarines used as vegetable topping, creams, fillings and toppings. Up till now, these oils were treated by which treatment some firmness or hardness was obtained. However, such treatment has the serious disadvantage of saturating the unsaturated fatty acid groups.

It is desired from a nutritional point of view, therefore, to use as much untreated oils and fat in a food product as the hardness allows to. With the present invention, now, firmness to a liquid oil or fat can be given by the addition of at least one sterol and at